

# DEHESA

CASUAL FINE DINING IN THE HEART OF LONDON, INSPIRED BY THE FLAVOURS OF SPAIN & ITALY

## BAR SNACKS

Olive selection 4.5  
Rose harissa nut mix 4.5  
Padrón peppers 6.5  
Flatbread, garlic butter 5.5  
Pan con tomate 6.5  
Patatas bravas, alioli 6.5

## COMPARTIR BOARDS

### CHEESE & CHARCUTERIE

18 SMALL | 28 LARGE

*3 cheeses with 3 different cuts.*

*Served with seeded crackers, condiments & pickles.*

### HAND CARVED JAMÓN IBÉRICO

12 SMALL | 24 LARGE

*Aged for 5 years. Extremadura, Spain*

Individual cheese & charcuterie available

## SALT YARD SIGNATURE SNACK

Jamón ibérico & manchego croquetas 9

## HEAD CHEFS TASTING MENU 45PP

*\*The taster selection (for the table, minimum of 2 guests)*

## FISH

Steamed Cornish mussels, shallot, tarragon, pan de coca 11  
Pan roasted Cornish cod fillet, sprouting broccoli, herb veloute, smoked almonds 14  
\*Valencian arroz negro, baby squid a la planca, saffron alioli 11  
\*Pil pil tiger prawns, roasted garlic, red chilli oil 13

## MEAT

\*Chargrilled chorizo picante, herb oil, ajo blanco & crispy garlic 9.5  
Rose harissa glazed chicken & padrón pepper pintxos, smoked paprika alioli 9.5  
\*Chargrilled ribeye steak, chimichurri, wild rocket 14  
Pork and beef albondigas, tomato ragu, sweet potato crisps 10.5

## VEGETABLES

Courgette flower, goat cheese, blossom honey 8.5 (each)  
\*Pea & mint tortellini, pea puree, sugar snaps, pecorino sardo 12  
\*Puglian burrata, heritage tomato, shallot and basil oil 12  
Andalusian gazpacho, toasted pan de coca bread, arbequina olive oil 8  
Classic tortilla, alioli 7.5 (made to order)

## DESSERT

Chocolate ganache, raspberry sauce, mascarpone ice cream 8  
\*Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5  
Churros, dark chocolate sauce 7.5

E Egg	G Gluten	C Crustaceans	Sd Sulphur Dioxide	P Peanut	Df* Deep fried in oil containing allergens
Mu Mustard	Ce Celery	F Fish	Se Sesame	N Nut	
L Lupin	D Dairy	Mo Mollusc	S Soya	N* Nut aware	

## BAR SNACKS

\*Olive selection 4.5 Sd Garlic  
 Pan con tomate 6.5 G Garlic  
 \*Padrón peppers 6.5 Df\*  
 Rose harissa nut mix 4.5 N P  
 Patatas bravas, alioli 6.5 Df\* E Sd  
 Flatbread, garlic butter 5.5 G D

## COMPARTIR BOARDS

*Our artisan selection of cheeses & charcuterie products from different regions of Italy & Spain.*

HAND CARVED JAMÓN IBÉRICO  
 12 SMALL | 24 LARGE N\*

CHEESE & CHARCUTERIE  
 18 SMALL | 28 LARGE  
 G D Sd E Se

## SALT YARD SIGNATURE SNACK

Jamón ibérico & manchego croquetas 9 D G E Df\*

## HEAD CHEFS TASTING MENU 45PP

*\*The taster selection (for the table, minimum of 2 guests)*

## FISH

\*Pil pil tiger prawns, roasted garlic, red chilli oil 13 C Mo F  
 Steamed Cornish mussels, shallot, tarragon, pan de coca 11 Mo D G Sd  
 \*Valencian arroz negro, baby squid a la planca, saffron alioli 11 C F E Mo  
 Pan roasted Cornish cod fillet, purple sprouting broccoli, herb veloute, smoked almonds 14 F N G Mo C

## MEAT

\*Grilled chorizo picanté, herb oil, ajo blanco & crispy garlic 9.5 G D N Sd  
 Rose harissa glazed chicken & padrón pepper pintxos, smoked paprika alioli 9.5 S Sd E  
 \*Chargrilled ribeye steak, chimichurri, wild rocket 14 Sd D  
 Pork and beef albondigas, tomato ragu, sweet potato crisps 10.5 Sd G E D

## VEGETABLES

\*Pea & mint tortellini, pea puree, sugar snaps, pecorino sardo 12 G E D  
 Courgette flower, goat cheese, blossom honey 8.5 (each) D G Df\*  
 \*Puglian burrata, heritage tomato, shallot and basil oil 12 D  
 Andalusian gazpacho, toasted pan de coca bread, arbequina olive oil 8 G Sd  
 Classic tortilla, alioli 7.5 (made to order) E Df\*

## DESSERT

Chocolate ganache, raspberry sauce, mascarpone ice cream 8 S D  
 \*Pistachio & white chocolate buñuelos, whipped lemon ricotta 7.5 D E N Df\* S G  
 Churros, dark chocolate sauce 7.5 D E Sd G